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Food and Home Notes

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Carrots, parsnips, and sweet potatoes are delicious when glazed with a blend of butter and either brown or white sugar. USDA home economists suggest keeping the heat low to prevent scorching.

* * *

When baking frozen vegetables, partially defrost them to separate the pieces. Spread vegetables in a greased casserole, add seasonings as desired and....remember to use the casserole cover, when possible.

* * *

Add a pinch of a herb--marjoram, thyme, or oregano to white sauce before combining with vegetables.

* * *

No breadcrumbs? Use crushed crackers, cereals, or sprinkle crushed nuts or grated cheese on top of casseroles. There are an amazing number of delectable combinations if you're innovative.

* * *

Chop herbs very fine so the flavoring oils can escape.

USDA RECALL

...ON SOME LIVER PATÉ

All imported liver paté (paste) products bearing foreign establishment numbers "6707-C" and "6707-D" should be considered potentially harmful and should not be eaten according to the Food Safety and Quality Service of the U.S. Department of Agriculture.

More than 20 companies in the United States distribute the imported items produced by Feyel, a meat and poultry processing plant in Strasbourg, France. The products are sold under names such as "Smoked Goose Paté," "Bloc De Foie Gras with Truffles," "Wild Boar Fillets with Foie Gras and Truffles," and "Liver Paté."

The establishment numbers are listed on the labels and also are embossed on the cans and glass terrines. In addition, the words "Product of France" are printed on the labels. The containers range in size from 1½ ounce to 2 lb. 2½ ounces. Shipments* of these products arrived here during the period of January 1 through June 30, 1977.

* This release is a precautionary measure in case some affected product escaped detection at ports of entry.

4600

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FOOD LOSS PROBLEMS

--- AROUND THE WORLD

One half of the world's food supply is lost through spoilage and waste in food production and the marketing process, according to the estimate from the U.S. Department of Agriculture. It's not a new problem. Even back in 1951-1960 the loss to consumers was estimated at \$1 billion. By 1975, the figure was \$14 billion.

Insect damage to foods of all kinds represented about 50 percent of the total loss; and, the loss in corn from insects was the single largest item amounting to over \$200 million.

In the developing countries it is reported that 30 to 40 percent of the crops harvested never get to the consumers due to loss through spoilage, waste, etc, during the marketing process between the farm gate and the consumer.

If food losses could be eliminated--or even minimized, the food supply could be significantly increased without bringing another acre of land into production or using one more pound of fertilizer or an additional gallon of feed. The waste of energy used to produce and market the lost food would be eliminated. Problems of garbage disposal and consequent pollution would be greatly reduced; and consumer needs could be more fully satisfied and better nutrition provided with the same resources and expenditures if the cause of loss were not present.

First, there is food left in the field during the harvest. Vegetables, such as lettuce and spinach may not be harvested at the proper time of growth. Storage is



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FOOD PRICES

....HERE AND ABROAD

How do families in other parts of the world fare in the marketplace? If the cost of sugar is 51¢ in the United States, how much would it cost if you went shopping in London, Paris or Tokyo?

Food prices of selected commodities are obtained by the U.S. Agricultural Attaches in 15 selected countries on the first Wednesday of every other month and reported by USDA's Foreign Agricultural Service. Based on local-currency prices,* the figures are not directly affected by exchange rate fluctuations.

In November the rate of rise in World food prices was not as high as in recent months. In the United States, for instance, the food price index in September reported the first decline since November 1976. (Lower prices for fresh fruits and vegetables accounted for much of the decrease.) West Germany also reported a drop---2 percent compared to prices published 3 months ago.

* Exact comparisons are not always possible, since quality and availability vary greatly among countries.

FAS Survey of Retail Food Prices in Selected World Capitals, November 2, 1977

[U.S. dollars per kg.¹ or units as indicated, converted at current exchange rates]

City	Steak, sirloin, boneless	Roast, chuck, boneless	Pork chops	Roast, pork, boneless	Ham, canned	Bacon, sliced, pkgd.	Broilers, whole	Eggs, dozen	Butter	Cheese: Mar. Gouda, or Jarline Cheddar	Milk, whole, liter	Oil, cooking, liter	Onions, Yellow	Potatoes	Apples	Oranges, dozen	Bread, white, pkgd.	Rice	Sugar
Bonn	10.02	6.88	5.34	9.79	(²)	7.67	2.08	1.25	3.36	4.55	0.45	1.82	0.83	0.86	0.18	0.89	3.72	0.70	1.74
Brasilia	1.59	1.39	2.66	4.99	4.88	6.42	1.36	.66	2.90	4.69	.26	.94	.45	.39	.31	1.82	.53	.79	.44
Brussels	9.76	5.46	4.69	4.86	7.14	3.90	2.50	1.42	4.21	4.81	.51	1.39	1.02	.34	.10	1.08	1.74	.87	1.00
Buenos Aires	1.67	.95	1.48	(²)	(²)	3.09	1.48	.66	2.96	1.69	.40	.21	1.49	.21	.14	.64	.61	.70	.78
Canberra	3.83	1.87	3.83	3.79	5.19	4.80	2.25	1.12	2.13	2.06	.45	1.58	1.47	.55	.44	1.10	1.22	.86	.74
Copenhagen	12.83	5.58	7.41	7.74	5.07	5.70	2.30	1.60	3.26	1.59	.48	2.11	1.64	.81	.33	1.15	1.96	1.33	1.36
London	6.89	3.48	3.56	3.00	3.73	3.89	1.58	.88	2.11	1.70	.37	1.53	1.13	.32	.16	.85	1.98	.57	.85
Mexico City	2.30	2.25	2.03	2.47	(²)	2.44	1.63	.51	2.93	1.50	.29	.89	.42	.31	.48	.88	.29	.47	.50
Ottawa	3.55	2.18	3.57	3.55	4.77	3.49	1.78	.82	2.57	1.98	.50	1.52	1.38	.46	.20	.98	1.93	.72	1.20
Paris	7.31	4.32	(²)	5.56	6.37	8.48	1.93	1.49	3.82	1.12	.40	1.24	.77	.28	.14	1.02	1.35	1.03	1.06
Rome	7.98	6.86	4.43	4.43	4.88	3.98	2.49	1.23	3.78	1.82	.44	1.07	.89	.63	.31	.75	1.37	.66	1.19
Stockholm	11.00	6.78	5.67	9.79	6.97	6.38	3.12	1.58	3.02	2.17	.46	1.73	1.11	.45	.45	1.20	2.88	1.80	1.16
The Hague	9.91	5.78	5.38	6.42	5.35	7.83	2.01	1.17	3.63	1.21	.43	1.37	.90	.29	.10	.52	2.29	.53	.95
Tokyo	33.41	17.37	7.07	8.21	10.95	7.68	3.33	1.16	5.44	3.17	.92	1.99	2.28	.78	.83	1.68	5.89	1.11	1.21
Washington	4.67	2.40	4.39	4.01	5.05	3.79	1.10	.76	3.24	1.85	.52	1.90	1.68	.40	.42	.93	1.84	1.06	.71
Median	7.31	4.32	4.41	4.93	5.13	4.80	2.01	1.16	3.24	1.82	.44	1.52	1.13	.40	.31	.98	1.84	.79	1.00

¹ 1 kilogram=2.2046 pounds; 1 liter=1.0567 quarts. ² Not available. Source: U.S. Agricultural Attaches.

FOOD LOSS (CON'T.)

another problem because of storage environment and management. Some vegetables keep well for up to 30 weeks by using proper storage conditions. Transportation and distribution are other areas of concern. One study shows that there is more than a 9 percent loss in transportation and distribution of potatoes.

Nutritional losses are also a consideration. There is often a loss in ascorbic acid content as well as most amino acids during storage. Unfavorable temperatures, of course, also hasten the destruction of carotene.

USDA's Economic Research Service divides the food system into three sectors--inputs (land, labor, equipment, fertilizer), farm operations and product marketing. Even though the first two cannot be isolated it is this third section of food losses that is, perhaps, least understood. Thus, the problem is first to identify where the losses are and then to learn how to prevent them from reoccurring time and again.

...ONE LITTLE KERNEL

LO! A kernel of wheat is composed of three parts; the endosperm: about 83 percent of the kernel---and the source of white flour; the bran is about 14 percent of the kernel and is included in whole wheat flour----and is also available separately. (Bran is usually used as animal feed.); the germ is about 2½ percent of the kernel, and is the embryo or sprouting section of the seed, usually separated because it contains fat which limits the keeping quality of flours. Wheat germ can be purchased separately and is included in whole wheat flour.

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